



Growing up in New Orleans meant a lot of good things when I was a kid. There was a strong sense of Neighborhood then -- a feeling of belonging when you'd walk into the neighborhood restaurant and see friendly, familiar faces. And the food there's just no food that can compare with the Cajun American taste of New Orleans!

In creating Copeland's we have worked hard developing the perfect New Orleans neighborhood restaurant -- complete with what we believe to be the most delicious first class menu with dishes that will delight even the most critical palate.

Copeland's, you'll discover, does things differently. We think you'll like our unique approaches like...

- grilling all our meats, fish and chicken over cured hickory wood,*
- making our own ice cream,*
- featuring authentic New Orleans cocktails, such as Pat O'Brien Hurricane,*
- all sauces being stock-based, homemade from natural drippings and fresh vegetables,*
- smoking all our meats ourselves,*
- aging our steaks longer than usual,*
- fresh-blending all our own seasonings & sauces,*
- using only the freshest vegetables, meat & fish,*
- making our own biscuits from scratch,*

The very finest Cajun gourmet chefs have been assembled to create Copeland's outstanding menu. We've worked closely for many long hours during the past few years, testing, tasting & perfecting the greatest dishes of the finest Cajun American chefs.

We are creating a new niche in the restaurant business here. I gave my family's name to the restaurant out of a sincere sense of pride and confidence in our menu & staff. I pledge to maintain our high quality standards so we can enjoy valued patronage again & again.

Enjoy yourself. Welcome to our New Orleans neighborhood restaurant!

Owned and Operated by Eatwell L.L.C.
14 Perimeter Park South - Birmingham, AL 35243
Phone: 970-2234 • Fax: 970-1856

APPETIZERS

NEW ORLEANS APPETIZERS

ONION-MUM* ...Taste the real Onion-Mum* - Fresh, sweet onion, fried to a delectable, golden flower. Served with a tangy Rosette Sauce.....	5.99
BAYOU BROCCOLI ...Balls of broccoli, bacon, and cheese, fried and served with a tasty sauce.....	5.50
ARTICHOKE AND SPINACH DIP ...Creamy artichoke and spinach dip topped with Monterey Jack and served with fried Bow Tie Pasta.....	5.99
STUFFED MUSHROOMS ...Fresh mushroom caps, stuffed with our homemade Louisiana Blue Crab claw meat stuffing.....	5.50
JAZZY WINGS ...Copeland's own spicy version of Buffalo Wings served with a Cheddar Bleu Cheese Sauce. Your choice-hot or mild.....	5.99
FETTUCCHINE ALFREDEAUX ...Pasta in a creamy cheese sauce, topped with parsley and ground black pepper. Served with garlic crouton toast.....	4.49
LE CHEESE TOAST ...Fresh French bread with melted Monterey Jack, Cheddar, and garlic butter, with marinated tomatoes.....	2.99
AL'S CAJUN POPCORN ...Delicious Gulf shrimp or crawfish tails, lightly seasoned, battered, and golden fried...SHRIMP.....	6.49
LOUISIANA "BLUE CRAB" CAKES ...Fresh lump crabmeat mixed with onions, pepper, celery and seasonings, golden fried then topped with Lemon Bordelaise....	7.99
HOT CRAB CLAWS (SEASONAL) ...Fresh Louisiana Blue Crab claws sautéed in an olive oil vinaigrette with a light garlic touch. Try substituting crawfish when in season.....	7.99

SOUPS

SOUP DU JOUR ...Ask your server what our fresh homemade soup is today.	
CUP.....	2.99
BOWL.....	4.99
CUP WITH CAESAR OR PENTHOUSE SALAD	6.99
CAJUN GUMBO YA YA ...The classic Cajun stew, loaded with shrimp, scallops, and Copeland's gourmet touches. Spicy, but smooth.....	6.99
CUP.....	4.29
BOWL.....	7.99
CUP WITH CAESAR OR PENTHOUSE SALAD	7.99

FRESH SALADS

DINNER SALAD ...Crisp lettuce, fresh tomatoes, and homemade croutons.....	2.50
PENTHOUSE SALAD ...Crisp lettuce, fresh tomatoes, eggs, Cheddar Cheese, bacon, and homemade croutons.....	5.99
CAESAR SALAD ORLEANS ...Fresh, chilled romaine with our special salad dressing, Parmesan Cheese, diced eggs, and homemade croutons.....	5.99
Or Top it with One of Your Favorites: Grilled Chicken Breast.....	7.49
Popcorn Shrimp.....	7.99
Grilled Shrimp.....	8.49
SOUP AND SALAD ...Today's soup, with our Caesar or Penthouse Salad.....	6.99
GARDEN DISTRICT CHICKEN SALAD ...Fresh greens, cucumber, cilantro, roasted pecans, green onions, and grilled chicken. Choice of dressing....	7.99
CAJUN POPCORN SALAD ...Golden fried popcorn shrimp on a bed of fresh lettuce or spinach. Garnished with tomato, diced egg, and Cheese Toast. Choice of dressing.....	7.99
THAI CHICKEN SALAD ...Marinated, grilled chicken, crispy noodles, sesame seeds, green onions, cilantro, and fresh greens, tossed with our sweet and spicy Peanut Vinaigrette.....	7.99
CRESCENT CITY CHICKEN SALAD ...Fried chicken drizzled with Honey Ginger Sauce, atop fresh greens and tossed in our special dressing.....	7.99

THE LIGHTER SIDE

GRILLED CHICKEN AND PASTA ...Grilled chicken breast served with Angel Hair Pasta and steamed vegetables.....	9.49
NEW ORLEANS GRILLED FISH ...A 5 oz. fish fillet, grilled and served with Angel Hair Pasta and steamed vegetables. Perfect for watching those calories.....	9.99

NEW ORLEANS FLAVORS

CAJUN-CREOLE

SHRIMP ETOUFFEE ...A classic Louisiana dish. Gulf shrimp in a dark roux-based sauce, seasoned with garlic, green onions, and spices, and ladled over white rice. (Crawfish substituted seasonally).....	11.99
RICOCHET CATFISH* ...Lightly fried catfish, topped with pecans, sesame, and our Creole Meunière Sauce. Served with steamed vegetables and Red Hot Potatoes....	10.99
SHRIMP AND REDFISH CREOLE ...Traditional New Orleans Sauce loaded with shrimp and Redfish chunks, with steamed rice on the side. Served with steamed vegetables. (Fresh Gulf fish may be substituted seasonally.).....	12.99
BLACKENED REDFISH ...Large Redfish fillet, dusted with spicy Cajun seasonings, then pepper-charred in cast iron skillet. Served with Red Hot Potatoes. (Fresh Gulf fish may be substituted seasonally).....	13.99
BLACKENED CHICKEN ...Skillet-blackened chicken breast, Red Hot Potatoes and sautéed red, yellow and green peppers.....	8.99
CHICKEN FAIS DO DO ...Lemon chicken sautéed with country mushrooms and onions on Angel Hair Pasta.....	9.99
CATFISH ACADIANA ...Golden fried, bayou catfish with our creamy Shrimp Butter Sauce. Served with steamed vegetables and Red Hot Potatoes.....	11.49
BLACKENED SHRIMP ...Blackened shrimp on top of Angel Hair Pasta, topped with a natural blend of lemon and garlic, served with sautéed red, yellow and green peppers.....	13.99

SEAFOOD

GRILLED FISH COPELAND ...Fresh fish, char-grilled over cured hickory. Topped with your choice of Herb Garlic Butter, Lacombe Sauce, or Shrimp Hollandaise (crawfish substituted seasonally).....	13.99
EGGPLANT PIROGUE* ...Fresh, Cajun-fried eggplant slices, stacked high and smothered in a delicious Au Gratin Sauce with shrimp and crab claws.....	12.99
STUFFED SHRIMP ...Jumbo shrimp stuffed with crabmeat dressing, breaded and fried to a golden brown. Served over Tasso Butter Cream with fries.....	12.99
GRILLED SALMON ...Fresh salmon, grilled and topped with sautéed crab claws. Served with angel hair pasta and delicious sautéed spinach with diced roma tomatoes.....	13.29

SEAFOOD PLATTERS

All Individual Fried Seafood Platters Served With Onion Rings, Fries, Corn Fritters And French Bread.
Cocktail Sauce And Tartar Sauce On The Side.

COPELAND'S FAMOUS FRIED SEAFOOD PLATTER ...Golden fried oysters, shrimp, crawfish tails, (seasonal)crabcake and thin crispy catfish served with onion rings fries, corn fritters and French bread.....	17.99
THIN CRISPY FRIED CATFISH PLATTER ...Thinly sliced catfish, seasoned, and lightly fried.....	12.99
FRIED SHRIMP PLATTER ...Gulf shrimp seasoned, and lightly fried.....	14.99
FRIED CRAWFISH PLATTER ...(seasonal)Crawfish tails seasoned and golden fried.....	14.99
FRIED OYSTER PLATTER ...Fresh, plump, oysters seasoned, and golden fried....	15.99

**"COPELAND'S, IN KEEPING WITH ITS GREAT VALUES
MAINTAINS 15 UNIQUE ENTREES UNDER \$10.00."**

SIZZLING PRIME STEAKS

Prime Sizzling Steaks Hand Selected And Aged From Midwestern Corn Fed Beef.
Guaranteed Satisfaction - The Best Steak Value In Town. Our steaks are broiled to perfection
in an 1800 degree oven to seal in juices and flavors to provide an unbelievable dining experience.

HOW WOULD YOU LIKE YOUR STEAK SIZZLED?

Rare-Very red, cool center • **Medium Rare**-Red, warm center • **Medium**-Pink center
Medium Well-Slightly pink center • **Well**-Broiled throughout, no pink

USDA PRIME SIRLOIN STEAK ...Our 12 oz. feature steak, cut from the top sirloin and seasoned to perfection and broiled to your liking.....	12.99
FILET ...8 oz. choice center cut, broiled to your satisfaction and served sizzling.....	16.99
USDA PRIME RIBEYE ...13 oz. of USDA Prime beef, aged and hand-cut for sizzling perfection.....	17.99
BLACKENED OR ROASTED PRIME RIB ...12 oz. of juicy prime rib blackened or traditionally seasoned and roasted, with Au Jus and Horseradish sauce.....	15.99

All above selections are served with your choice
of one of our delicious side dishes.

PASTA

NEW ORLEANS BBQ SHRIMP ...Delicious shrimp sautéed in fresh Garlic Butter Sauce and tossed with Fettuccine	11.99
SHRIMP DILL-ICIOUS ...Gulf shrimp sautéed in a creamy, fresh Dill Sauce and tossed with fresh Fettuccine pasta (crawfish substituted seasonally).....	9.99
SHRIMP AND TASSO PASTA ...Shrimp, sautéed with tasso in a Parmesan Cheese and cream sauce, tossed with Bow Tie Pasta.....	11.99
SHRIMP DUCKY ...Strips of duck with sautéed shrimp in a rich, burgundy-mushroom sauce over rice or pasta.....	12.99
PASTA SHRIMP LUAN ...Tender Gulf shrimp, sautéed with garlic, mushrooms, and fresh herbs, served over Angel Hair Pasta.....	10.99
CRAWFISH FETTUCCINE ...Fresh crawfish sautéed in a light cream sauce with green onions and other seasonings and tossed with Fettuccine pasta.....	11.99

ADDITIONAL ENTREES

TOMATO BASIL CHICKEN ...Hickory grilled chicken breast served alongside of Angel Hair Pasta, tossed with plum tomatoes, fresh basil, olive oil and a touch of garlic butter.....	10.99
CHICKEN ALFREDEAUX ...Breaded breast of chicken, served fried with Fettuccine sautéed in Alfredo Sauce.....	8.99
PORK RIBS PONTCHARTRAIN ...A full, 18 oz., rack of tender, baby back ribs, smoked, then char-grilled. Hearty and tangy, served with fries.....	16.99
VEAL COPELAND ...milk-fed veal, spiced and panéed. With a creamy blend of pasta, shrimp, and tasso.....	13.99

AMERICAN FARE

SANDWICHES AND BURGERS

Copeland's burger platters start with 8 ounces of freshly ground choice beef that is grilled to absolute perfection, and served with lettuce, tomato, and red onion.

FRIED SEAFOOD PO-BOYS ...Choice of fried shrimp, crawfish(seasonal), oysters, or catfish, seasoned and piled high on New Orleans own French bread. Served with fries.....	7.99
COPELAND BURGER ...Our premier burger, topped with Monterey Jack, Cheddar Cheese, crisp bacon, and Tiger Sauce on a croissant, served with fries.....	6.99
BON TEMPS BURGER ...A good time burger, topped with melted Monterey Jack, and served with BBQ Sauce and fries. Additional charge for bacon or croissant...	6.49
LE CLUB CROISSANT ...Smoked turkey, lean ham, bacon, cheeses, etc. all stacked high on a warm croissant and served with Tiger Sauce, fries.....	6.99

KIDS' MENU

In addition to the vast selections available on our regular menu, we offer the following, just for some of our favorite people - Kids.

MINI COPELAND'S BURGER ...A 4 ounce hamburger patty grilled and served on a toasted bun, with lettuce, tomato, and mayonnaise. Fries and a pickle spear...	3.99
FISH A LA KIDS ...A lightly battered and fried fillet of fish served with fries and a biscuit.....	3.99
LITTLE SHRIMPERS ...Lightly battered shrimp, deep fried, and served with fries and a biscuit.....	4.29
THE FEARLESS CHICKEN FILET ...A boneless breast of chicken lightly battered and fried and served with fries and a biscuit.....	3.99

DESSERTS

MILE & A HALF HIGH PIE (FOR TWO) ...Layer upon layer of our own ice creams, angelfood cake, and chocolate, topped with whipped cream, and more chocolate.....	6.99
OUR OWN ICE CREAM ...A generous scoop of Chocolate Cookie or Mexican Vanilla..	1.99
BROWNIE DELUXE ...Rich pecan brownie with smooth fudge icing and more pecans...	2.50
A LA MODE ...Topped with our own ice cream and your choice of Chocolate Ambrosia or Caramel Sauce.....	3.79
SWEET POTATO PECAN BREAD PUDDING ...Copeland's original bread pudding - mixture of sweet potatoes, pecans, and french bread topped with our Rum Syrup..	3.99
HOMEMADE SOUTHERN STYLE CHEESECAKE ...Our special cheesecake made in-house with a delicious pecan cookie crust. Served plain or with a strawberry topping (30¢ additional charge for topping).....	4.50
BANANAS FOSTER ...Sliced banana, lightly sautéed in butter and a special sauce containing dark rum. Topped with a scoop of our own vanilla ice cream and our special sauce. A New Orleans tradition.....	4.99
CHOCOLATE GLACÉ ...Copeland's own fudge sundae - topped with caramel, whipped cream, toasted coconut, and cinnamon-glazed pecans.....	4.99

Lunch Specialties

Daily
11:00 A.M.-4:00 P.M.

All Entrees Served With Biscuit, Luncheon Salad and
Choice of Homemade Dressing.

Andouille Sausage, Red Beans and Rice

So nice. The traditional slow-cookin-
on-washday from the best New Orleans
time-honored recipe. Makes even
Monday a special day. 5.99

Blackened Redfish

Redfish fillet dusted with spicy
Cajun seasonings, then pepper-charred.
Fresh Gulf fish may be substituted
seasonally. 7.99

Chicken and Sausage Pasta Jambalaya

Seasoned chicken breast pieces sauted in a
brown Creole sauce with smoked sausage, bell
peppers, onions, mushrooms, green onions
and seasonings over Rotini pasta. 8.99

Burgundy Beef

Tender beef tips sautéed in a
burgundy-mushroom sauce. Served over
your choice of rice or pasta. 5.99

Shrimp and Redfish Creole

Traditional New Orleans Creole
Sauce loaded with shrimp and Redfish
chunks served with white rice on the
side. Fresh Gulf fish may
be substituted seasonally. 7.99

Grilled Fish Copeland

Fresh fish, char-grilled. Topped with your
choice: Herb Garlic Butter, Lacombe Sauce,
or Crawfish Hollandaise. 7.99

Catfish Acadiane*

Golden fried bayou catfish with
our creamy Shrimp Butter Sauce.
Served with Red Hots and
steamed vegetables. 6.99

Chicken Alfredeaux

Breaded breast of chicken,
served fried with fettuccine
sauteed in Alfredeaux
Sauce. 6.99

Blackened Chicken

Skillet-blackened chicken
breast served with
Red Hot Potatoes. 6.99

Ricochet Catfish*

Deep fried catfish, topped with
pecans, sesame, and our Creole
Meunière Sauce. Served with
Red Hots and steamed
vegetables. 6.99

New Orleans Grilled Fish

A 5oz. fish fillet, grilled and
served with Angel Hair Pasta
and steamed vegetables. Perfect
for watching those calories. 9.99

Grilled Chicken and Pasta

Grilled chicken breast served with
Angel Hair Pasta and steamed
vegetables. 9.49

USDA PRIME SIRLOIN STEAK

Our feature 12oz. USDA Prime Steak
cut from the top sirloin, seasoned to
perfection and broiled to your liking.
Served with your choice of one of our
delicious side dishes. 12.99

Salad and Baked Potato

Copeland's own fresh Penthouse Salad*
and Baked Potato with your choice of
toppings. 6.99

Soup and Salad

Today's soup with our
Caesar or Penthouse Salad*
6.99

LAGNIAPPE

COPELAND'S FRIES...Copeland's special fries with a dash of Cajun Sparkle.....	1.79
BAKED POTATO...Delicious baked potato topped with your choice of butter, sour cream, chopped green onions, crisp bacon, and shredded Cheddar Cheese.....	2.79
MASHED SWEET POTATOES.....	2.59
RED HOT POTATOES...Mashed and seasoned with butter and garlic.....	2.59
VEGETABLES TOOT TOOT...Fresh, steamed vegetables.....	2.99
SAUTÉED MUSHROOMS...Fresh mushrooms, seasoned and sautéed.....	2.59
RED BEANS AND RICE...So nice. New Orleans' traditional slow-cooked washday dish, from the best recipe of its kind.....	2.99
Entree With Andouille.	5.99

Copeland's accepts cash, American Express, Visa, Master Card, Diners Club, Discover
No checks accepted.